



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

FOOD SERVICES, INC.
HELWIG CARBON CAFETERIA
8900 W TOWER AV
MILWAUKEE, WI 53224

June 28, 2007

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

		Fee Amount:	\$0.00
Code Number	Description of Violation	Correct By	
12-201.11(C)	Post the State certificate for your certified food manager	06/28/2007	
6-301.11	No soap is available for hand washing at the ware wash sink or at the sink along the back wall on the food line. Provide soap for hand washing at all handwash locations. Monitor and refill immediately when empty.	06/28/2007	
6-301.12	No single use hand towels is available for hand drying at the sink along the back wall on the food line. Provide single use hand towels for handdrying at all handwash locations. Monitor and refill immediately when empty.	06/28/2007	
4-601.11	Observed dirty knives in the knife rack. All knives must be cleaned and sanitized before storing in the knife rack. Clean and sanitize the knives.	06/28/2007	
	The tray above the ice machine in the back that the ice scoop is being stored on is dirty and has lime buildup in it. The tray needs tp be cleaned and sanitized daily. Provide a smooth, clean, and dry tray for the ice scoop.		
7-201.11	Observed chemicals (409 spray and Lime-Away) being stored at the prep sink. The prep sink is approved for only food washing. To prevent contamination, no chemicals can be stored at the prep sink or above any food or food contact surface. Remove the chemicals and store them in a designated location.	06/28/2007	



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5-202.11 No air gap installed for the ice drain at the ice machine in the front. An air gap is required to prevent contamination to the ice or the ice bin in the case of a backflow. 06/28/2007
Cut the tubing so it remains above the drain funnel to provide an air gap.

The ice machine in the back also does not have an air gap. Adjust the piping so that they do not enter the funnel. Additionally, clean the ends of the ice drain to remove the moldy buildup.

3-602.11 No ingredient list available for the muffins and donuts. Provide an ingredient list for the muffins and donuts so consumers can identify any food allergy to ingredients that they may have. Have the ingredient list posted or available upon request. 07/12/2007

Inspection Notes

Notes: Post the food dealers license. Store all employee beverages and food in a designated location away from cafeteria food. Instruct employees to eat and drink in designated areas. No eating can be done in the kitchen or on the food line. All employee drinks need to be covered and a straw must be used for drinking.

On 6/28/2007, I served these orders upon FOOD SERVICES, INC. by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)